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UNITED STATES DEPARTMENT OF AGRICULTURE

WASHINGTON, D. C.
Wednesday, May Fifteenth
1929



MENU

CHICKEN SALAD (8)

Made by the Bureau of Home Economics
Chickens furnished by Animal Husbandry Division,
Bureau of Animal Industry
Project to ascertain factors that influence
vitamin content of poultry and eggs. Is
part of the Bureau's general program
to determine production and handling
methods affecting quality and
nutritive value of meat

RAW VEGETABLE SANDWICHES (9)

Made by the Bureau of Home Economics
Bread and rolls prepared in Milling and Baking
Laboratory, Bureau of Agricultural Economics
where different varieties and grades of
wheat are tested for milling and
baking quality in connection with
grain standards work of Bureau
Vegetables grown by Bureau of Plant Industry
Butter made at Bureau of Dairy Industry
Experimental Creamery at Grove City, Pa.

SWISS CHEESE (3)

Made in Research Laboratory
Bureau of Dairy Industry
using improved methods
developed in that
laboratory

ORANGE BLOSSOM, WHITE CLOVER, AND TULIP TREE HONEY (4)

Supplied by Bee Culture Laboratory
Bureau of Entomology



SALTED PEANUTS (7)

Virginia type, grown in South Carolina
Prepared in Office of Horticulture
Bureau of Plant Industry

ICE CREAM (5)

(Strawberry and Honey Flavors)

Made by Bureau of Dairy Industry from milk and
cream produced at dairy experimental farm at
Beltsville, Md.

The strawberries used are a new variety
developed in the Bureau and grown
in North Carolina. Especially
adapted to preserving

Orange blossom honey supplied by Bee Culture Laboratory
Bureau of Entomology, was used entirely to flavor
and sweeten this ice cream. According to
recent experiments in Bureau of Dairy
Industry, indications are that it
will be a popular flavor

CAKE (1)

Baked in Milling and Baking Laboratory
Bureau of Agricultural Economics

MILK AND CREAM (6)

From Bureau of Dairy Industry Experimental Farm
at Beltsville, Md.

ICED CASSINA (2)

Supplied by Tea Inspection Laboratory
Bureau of Chemistry

Cassina is product obtained from Ilex cassine Walt,
a shrub-like plant which grows wild in profusion
in South Atlantic and Gulf States

COFFEE

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Flowers from Bureau of Plant Industry.

Illustrations for Menu Card from Bureau of Public Roads.

Multigraphing of Menu done by Duplicating Section, Office of In-
formation.

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Weather furnished by Weather Bureau.
